

What is Claimed?

~~CLAIMS~~

1. A method for improving the stability of the foam head of beverages, wherein before, during or after the preparation process of the beverage one or more pectins are added thereto.
2. A method according to claim 1, wherein an extract of one or more pectins, obtained from hops is used.
3. A method according to claim 2, wherein the extract is obtained from bines and/or cones of the hop plant.
4. A method according to claims 1-3, wherein the beverage is beer.
5. A method according to claim 4, wherein pectins are added during the preparation process as from 30 minutes before the end of the wort boiling, in such a manner that no significant part of the foam-stabilizing action is lost through boiling.
6. A method according to claim 5, wherein pectins are added before the bright beer filtration.
7. A method according to any one of claims 4-6, wherein between 0.5 and 30 g pectin per hectoliter beer is added.
8. A method according to claim 7, wherein approximately 3-10 g pectin per hectoliter beer is added.
9. A beverage with a stabilized foam head, obtainable with a method according to any one of the preceding claims.
10. A beer with a stabilized foam head, obtainable with a method according to any one of claims 1-8.
11. A beer obtained according to any one of claims 1-8.
12. The use of hop pectins as foam stabilizer for foam heads of beverages.
13. A method for extracting pectins from hops, wherein hop plants or parts thereof are subjected to an extraction in an aqueous solution at a temperature of 50-100°C and a pH of 1-3.5.

Sub-a²

08776321 144597

Sub-a³

Sub-a⁴

Still active

add a¹
add a⁵ B

add P7

K¹
add